

DINNERLY



Mojo Fish Tacos with Pickled Cucumber



25 minutes



2 Servings

Find your dinner mojo with these delectable tacos. Cook fish in a Mexican-spiced tomato sauce, then pile it into warm tortillas with tangy pickled onion and cucumber.

WHAT WE SEND

- 1 Lebanese cucumber
- 1 red onion
- 1 tomato
- basa fish pieces ⁴
- 5g Mexican spice blend ¹⁷
- 6 flour tortillas ¹

WHAT YOU NEED

- 3 tsp red wine vinegar ¹⁷
- 1 tsp sugar
- 1 tbs olive oil
- 2 tbs tomato sauce
- 2 tbs mayonnaise ³

TOOLS

- medium frypan
- foil

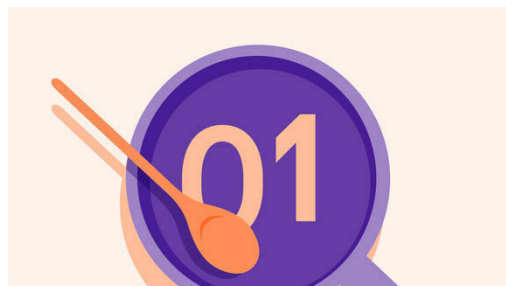
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Fish (4), Sulphites (17).
May contain traces of other allergens.

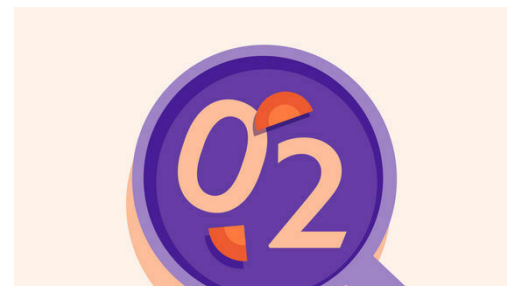
NUTRITION PER SERVING

Energy 640kcal, Fat 34.9g, Carbs 53.8g,
Proteins 25.4g



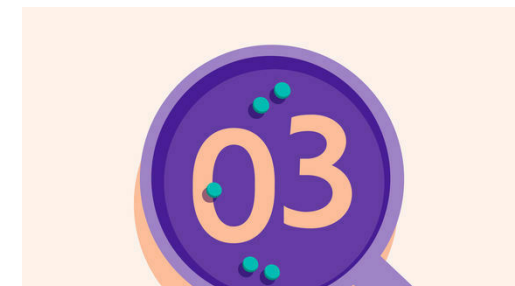
1. Prep ingredients

Preheat the oven to 180C. Thinly slice the **cucumber** and **onion**. Finely chop the **tomato**. Put the **fish** and **1 tsp Mexican spice blend** (see Make it yours) in a bowl, season with **salt and pepper** and turn to coat.



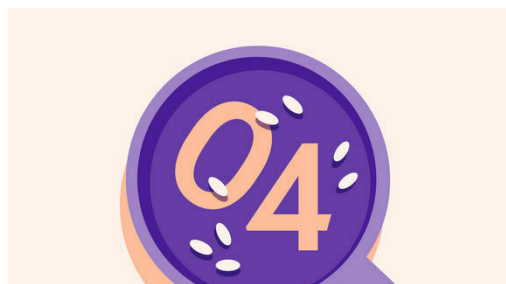
2. Pickle veggies

Combine **3 tsp red wine vinegar** and **1 tsp sugar** in a large bowl and season with **salt**. Add the **cucumber** and **half the onion** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



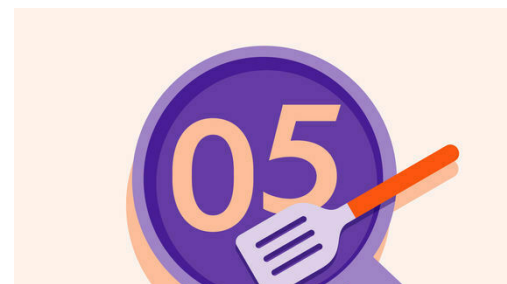
3. Pan-fry fish

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **fish** for 2-3 mins each side until browned. Remove from the pan, reserving the pan. Enclose the **tortillas** in foil. Put in the oven for 8 mins or until softened and warmed through.



4. Make mojo sauce

Meanwhile, heat **2 tsp olive oil** in the reserved pan over medium heat. Cook the **remaining onion**, stirring, for 1-2 mins until starting to soften. Add the **tomato**, **1½ tsp Mexican spice blend** and **2 tbs tomato sauce** and cook, stirring, for 30 secs or until fragrant. Add **125ml (½ cup) water** and bring to the boil. Cook for 5 mins or until thickened.



5. Serve up

Reduce the heat to medium. Add the **fish** to the sauce and stir to coat. Cook for 3 mins or until cooked through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Break the fish into chunks. Drain the **veggies**, discarding the pickling liquid. Spread the **tortillas** with **mayonnaise**, top with the **fish mixture** and pickled veggies and enjoy!



6. Make it yours

We've suggested this amount of Mexican spice blend for flavour, but if you prefer less heat, reduce to taste.